



BIANCANEVE

PASTRY

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Moisture-resistant icing sugar. It does not dissolve into surface moisture or absorb fats: it preserves its white and powdery appearance over time. Freeze stable. Discover PLUS version, even more resistant to humidity.

Product details

COD 000047

Allergeni/cross contaminazioni

Allergens



amido frumento

Modalità d'uso



Decoration